

Cran-Apple Crisp (FDD)

Makes: 8 Servings

A featured ingredient in this recipe is canned cranberry sauce. Canned cranberry sauce can also be used in fruit desserts such as pies or cobblers.

Ingredients

4 apples (center removed, thinly sliced)

1 can cranberry sauce (16 ounces)

2 teaspoons margarine (melted)

1 cup oatmeal (uncooked)

1/3 cup brown sugar (or regular sugar)

1 teaspoon cinnamon

Directions

1. Preheat oven to 400 degrees F.
2. In a bowl, combine the cranberry sauce and apples. Pour into an 8x8-inch pan.
3. Combine melted margarine with oatmeal, brown sugar, and cinnamon until well blended. Sprinkle over apple/cranberry mixture.
4. Cover and bake for 15 minutes.
5. Uncover and bake 10 more minutes until the topping is crisp and brown. 6. Serve warm or cold.

Source: Recipe adapted from SNAP-ED Connection Recipe Finder